



WEYERMANN® CHOCOLATE WHEAT MALT

Made from the finest German quality wheat. Gently roasted this malt has a high color intensity and aroma.

Sensory: intensive dark chocolate notes, mild-roasted aromatic; coffee and bread notes

Special malt for top-fermented beer styles, typically for:

- **Porter;** Baltic Porter, American Porter, Chocolate Porter, Imperial Porter
- **Stout;** Irish Extra Stout, Foreign Extra Stout, Imperial Stout, Russian Imperial Stout
- **Belgian Strong Ale;** Quadrupel
- **German Ale;** Altbier
- **IPA;** Black IPA
- **Wheat Beer;** Dunkles Weizen, Weizenbock

Recommended addition: up to 5%

Enzyme activity: none

Color: 900 – 1200 EBC | 339.8 – 452.9 Lovibond

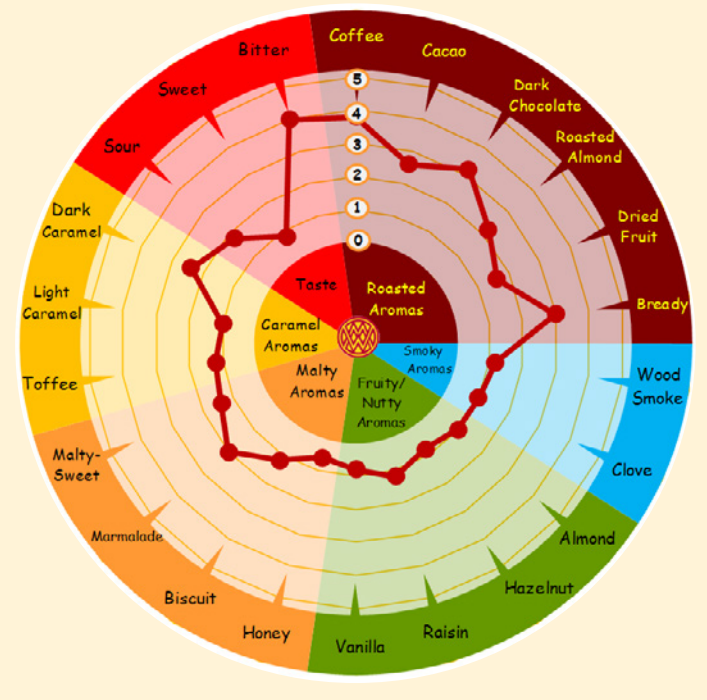


Shipping units: 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

WEYERMANN® MALT AROMA WHEEL® WORT

Weyermann® Chocolate Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	900	1200	EBC
Color (Lovibond)	339.8	452.9	Lovibond